

ABSTRACT OF THE DISCLOSURE

A composition for stabilizing avocado meat is disclosed that comprises acids from cultured dextrose, erythorbic acid, ascorbic acid, quercetin and inulin that are present in weight ratios of about 1:2-2.5:2.25-2.75:0.9-1.1:6-7, respectively. That composition is admixed in a color-stabilizing amount with avocado meat to form a color-stabilized avocado concentrate. A method for the preparation of a color-stabilized avocado concentrate is also disclosed.